

DOT

BUSINESS UNUSUAL



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NEWCASTLE



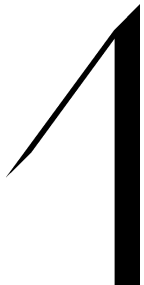
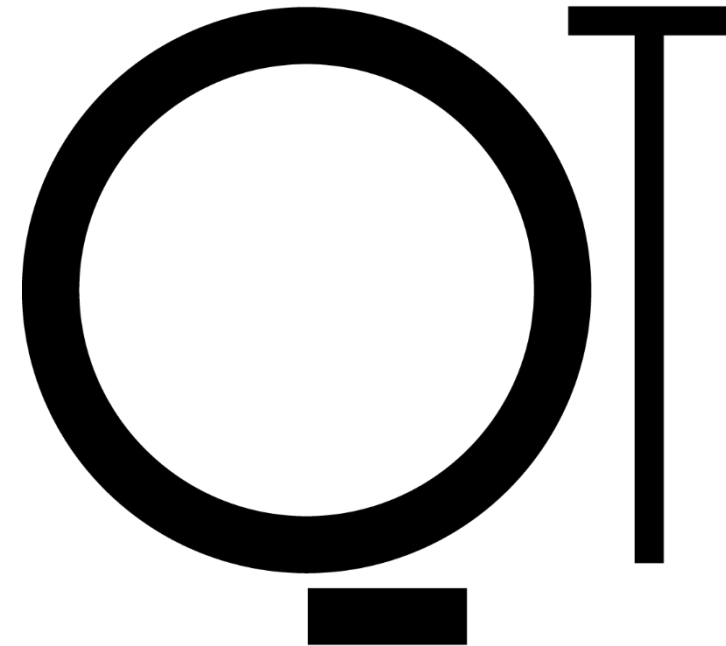
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

Bring your agenda or schedule a spectacular departure from the expected. Whatever you mean by meet, QT is ready to roll.

From company-wide conferences to top-secret and terribly important boardroom meetings, we've got all bases covered. And we'll be there with a refreshing beverage when the conversation concludes.

This is Business Unusual. Enter that into the minutes.

The QT Team





INTRODUCTION

Set up shop on our rooftop, with captivating views of the Newcastle coastline and harbour, or cruise indoors for a more traditional boutique meeting setting.

Tap into the vibrancy of the region, with a catering menu sourced from local grange and grape.

JONES

Keep things low key, but high class in the elegantly exclusive Jones private dining room. Located on the ground floor we have kept things up close and personal. Perfect for close-quarter quarterly's, intimate affairs, or any snug soiree you have coming up on your calendar.

Seat up to 12 guests in this bijou space, equipped for full conferencing abilities, or simply spoil your guests with a 3-course meal from Jana's kitchen.



12

PRIVATE DINING

12

BOARDROOM



ROOFTOP AT QT

Rooftop at QT takes every event to new heights with panorama drama and a cheeky touch of Amalfi-Inspired cuisine.

Indoor-outdoor flow, high top tables and open areas are perfectly poised to entertain and enamour up to 100 guests, round up the team for a breakfast to inspire, day meet done differently, dine under the stars or soiree to celebrate.

Rooftop at QT is a memorable backdrop to any event

50

PRIVATE DINING

100

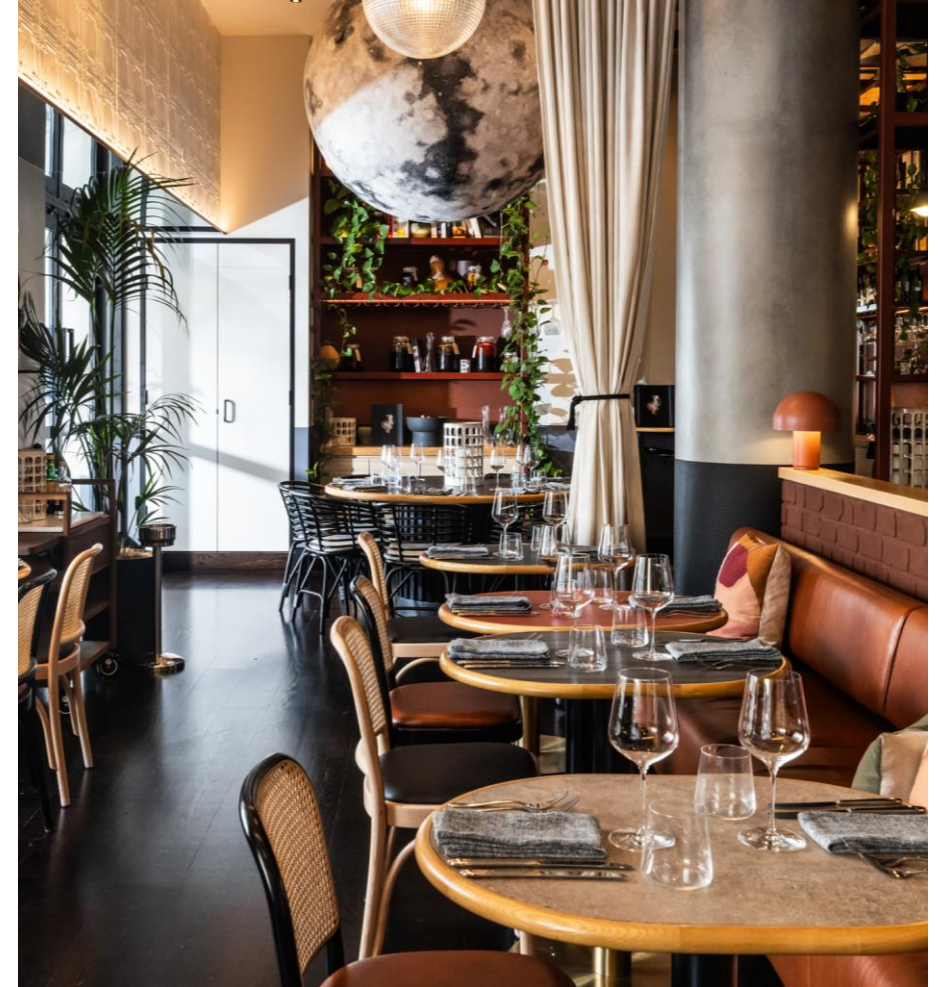
COCKTAIL

JANA

Take a trip from cask to coast, and travel the flavours of the region, dusted off with first class tastes and sommelier sensations. Portions and pourings of local providence await your presence, prepared by world-class chefs and mixologists for your next occasion.

Available for exclusive hire, with a sit-down option up to 66 guests to take in feast and fancy alike.

Let Jana be your muse.



66

PRIVATE DINING

125

COCKTAIL

BREAKFAST

(Sample Menu)



NETWORKING BREAKFAST \$50pp

- Served Canape Style or as Stations -

Mini Croissants | leg ham + tomato + provolone cheese

Granola Shots | Sonoma honey spiced granola + seasonal berries + Greek yoghurt

Avocado Crostino | smashed avocado + Meredith's goat cheese + fresh herbs

Smoked Salmon [I] | poached egg + pickled fennel + crispy capers + cream cheese + lemon + dill + sourdough

Bacon & Egg Slider | bacon + fried egg + cheddar cheese + house-made onion & paprika relish + milk bun

Avocado & Egg Slider | smashed avocado + fried egg + cheddar cheese + house-made onion & paprika relish + milk bun

ALTERNATE DROP BREAKFAST \$50pp

- Your Selection of Two -

Sonoma Honey Spiced Granola | berries + Greek yoghurt + honey

Jana Avocado | avocado + Meredith's goats cheese + fresh herbs + lemon + sourdough

Big Breakfast | sourdough + bacon + scrambled eggs + garlic mushrooms + spinach + onion & paprika relish

Smoked Salmon [I] | poached egg + pickled fennel + crispy capers + cream cheese + lemon + dill + sourdough

Eggs Benedict | poached eggs + ham + hollandaise + sourdough

Salted Caramel French Toast | brioche + coconut salted caramel sauce + pineapple jam + coconut ice cream + coconut crisp + berries

UPGRADES

Arrival Mimosa | Australian sparkling + pressed orange juice | \$16pp

Bloody Mary | Ketel One Vodka + tomato juice + lemon juice + Worcestershire sauce + tabasco | \$24pp

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MORNING AND/OR AFTERNOON TEA

(Sample Menu)

Your Selection of Two Per Break

French Pastries | baked fresh

Fruit Plate | selection of sliced seasonal fruit

Assorted Protein Balls

Chia Seed Pudding

Mini Bacon & Egg Sliders | bacon + fried egg +
cheddar cheese + house-made onion & paprika
relish + milk bun

Mini Croissants | leg ham + tomato + provolone
cheese

Granola Shots | Sonoma honey + spiced granola +
seasonal mixed berries + Greek yoghurt

Avocado Crostino | smashed avocado +
Meredith's goat cheese + fresh herbs

Mini Quiche Lorraine | bacon + chive

Mini Pork & Fennel Sausage Roll | tomato relish

Triple Chocolate Brownies | chocolate ganache

Lemon Curd Tartlets | Italian torched meringue

DAY DELEGATE PACKAGES

TEA BREAK \$35pp

(Your Choice of Morning or Afternoon Tea)

HALF DAY DELEGATE \$80pp

(Incl of One Tea Break and Lunch)

FULL DAY DELEGATE \$100pp

(Incl of Two Tea Breaks and Lunch)

Add on: GET CAFFEINATED | \$5pp

(incl a Barista made coffee or hot beverage per break,
per person)

DAY DELEGATE PACKAGES

LUNCH \$45pp

HALF DAY DELEGATE \$80pp

FULL DAY DELEGATE \$100pp

**Add on:
GET CAFFEINATED | \$5pp**

1 Barista made coffee or hot beverage
on arrival and per break

NOURISHED QTIE

(Sample Menu)

Your Selection of Two Panini's

Tonno | tuna [I] + shallots + capers + chives + mayonnaise + melted cheese served on sourdough and toasted

Mr. Ham | double smoked ham + gruyere cheese + seeded mustard + jalapeno served on sourdough and toasted

Ortolana | tomato + zucchini + eggplant + potato + capsicum + mushroom pate

Salamone | mild salami + capsicum + iceberg salad + green olives + roasted capsicum + aioli

Your Selection of Two Salads to Share

Chicken Salad | chicken breast + avocado + quinoa + iceberg lettuce + witlof + grilled broccolini + red capsicum + kalamata olives + fried egg + white wine balsamic

Smoked Salmon [I] & Roast Pumpkin Salad | beetroot labne + mixed leaves + spiced nuts

Roasted Wasabi Beef Noodle Bowl | heritage carrots + pickled cabbage + rice noodles

Green Leaf Salad | carrot tahini + kale + salsa verde



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(Sample Menu)

TO START

House-Made Focaccia | extra virgin olive oil + cherry balsamic

ENTREES

Burrata | caramelized figs + roasted beetroot

Croccante Di Riso | grilled skull island prawn [A] + capsicum + yuzu mayo

Beef Carpaccio | parmesan + rocket + house dressing + toasted macadamia

MAINS

Barramundi [A] | tomato + capers + spanish onion + cold tomato consommé

Little Joe Striploin | 250gm Little Joe grass fed mbs4

Spaghettone | cacio e pepe

Pappardelle | duck ragu + porcini mushrooms + Tuscan pecorino + chili

DESSERTS

Tiramisu | espresso + chocolate

Cannoli | ricotta + chocolate + orange + pistachio

SET MENU

2 COURSE \$89

or

3 COURSE \$109

REDUCED A LA CARTE

or

ALTERNATE DROP
(your selection of two per course)

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(Sample Menu)

TO START

House-Made Focaccia | extra virgin olive oil + cherry balsamic

ENTREES

Beef Carpaccio | parmesan + rocket + house dressing + toasted macadamia

Croquette | porcini mushrooms + truffle + parmesan

MAINS

Barramundi [A] | tomato + capers + Spanish onion + cold tomato consommé

Little Joe Striploin | 250gm Little Joe grass fed mbs4

SIDES

Mixed Leaf Salad | fennel + orange
Broccolini | almond + fried eschalot + chili honey

DESSERTS

Tiramisu | espresso + chocolate
Cannoli | ricotta + chocolate + orange + pistachio

SHARING MENU

2 COURSE \$89

or

3 COURSE \$109

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DELUXE SHARING MENU

3 COURSE \$149

(Sample Menu)

TO START

House-Made Focaccia | extra virgin olive oil + cherry balsamic
Freshly Shucked Oysters [A] | mignonette + lemon
Porcini Mushrooms and Truffle Croquette | parmesan

ENTREES

Kingfish Crudo [A] | green mango + raddish + lemon balsamic
reduction + tomato & chili oil
Beef Carpaccio | parmesan + rocket + house dressing +
toasted macadamia

MAINS

Spaghettone | cacio e pepe
Bone in Rib Eye | 600gm Manning Valley, grass fed mbs4

SIDES

Potato Caesar Salad | iceberg + anchovy dressing [I] +
parmesan + croutons
Broccolini | almond + fried eschalot + chili honey

DESSERTS

Tiramisu | espresso + chocolate
Cannoli | ricotta + chocolate + orange + pistachio

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MENU UPGRADES

Plate Upgrades

Oysters - \$7ea or \$70 a dozen
Cheese Plate - \$10pp
Little Joe Striploin - \$15pp

Wine Pairing

(one glass per person, per course)
2 Course - \$35pp | 3 Course -
\$50pp

Welcome Drinks

Cocktail - \$24pp
Bubbles - \$16pp

Additional Sides

Fries - \$12
Broccolini - \$14
Mixed Leaf Salad - \$14
Roasted Beetroot - \$16

CANAPÉ PACKAGES

Indulge Just A Little | \$45 p/person

Your Selection of 2 Cold/Hot Items & 1 Substantial Item
(4 Cold/Hot pieces & 1 Substantial piece per person)

An Indulging Moment | \$55 p/person

Your Selection of 3 Cold/Hot Items & 1 Substantial Item
(6 Cold/Hot pieces & 1 Substantial piece per person)

Indulge Me QTie | \$75 p/person

Your Selection of 4 Cold/Hot Items & 2 Substantial Items
(8 Cold/Hot pieces & 2 Substantial pieces per person)

The Ultimate Indulgence | \$95 p/person

Your Selection of 5 Cold/Hot Items & 3 Substantial Items
(10 Cold/Hot pieces & 3 Substantial pieces per person)

A Sweet Indulgent | \$9 p/piece

A Selection of House Made Sweets



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CANAPE MENU

(Sample Menus)

SUBSTANTIAL

Prawn Roll [A] | ice burg lettuce + cocktail sauce
 Chicken Slider | fried chicken + butter lettuce + dill aioli
 Cheeseburger Slider | wagyu + American cheddar +
 house relish
 BBQ Beef Short Rib | chimichurri
 Gnocchi | burnt butter sage + hazelnut
 Eggplant Parmigiana | tomato + mozzarella

SWEETS

Triple Choc Brownies | ganache
 Assorted Macarons | made in house
 Lemon Tarts | Italian torched meringue

COLD

Zucchini Flower | ricotta cheese + lemon + garlic
 honey
 Farinata | toasted pinenuts + currants + tomato + chilli
 + agrodolce
 Bruschetta | tomato + basil
 Prawn Tart [A] | marie rose sauce + lemon + chives
 Grissini Prosciutto Sticks
 Snapper Crudo [A] | buttermilk + white balsamic
 dressing + radish + pickled beetroot
 Beef Tartare | eggy yolk dressing + crostini
 Potato Rosti | salmon [I] mousse + lemon

HOT

Arancini | bell capsicum + parmesan + chili mayo
 Ricotta and Spinach Roll
 Wagyu Meatball | pomodoro + truffle pecorino
 Beef Burgundy Pie | tomato chutney
 Chicken Leek Pie | herb mayo
 Half Shell Scallop [I] | xo butter + crispy pancetta
 Moroccan Cauliflower | spice labnah
 Prawn Kataifi [I] | lime mayo + coriander
 Gnocco Fritto | salsa verde + bresola
 Wild Leek Spinach Pie



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■

CANAPE

■

FOOD STATIONS & ADD ONS

Tiramisu

espresso + chocolate
\$15pp

Cheese & Charcuterie

selection of Italian cheeses + seasonal jams +
cured meats + house pickled vegetables + lavosh
\$30pp

Sweets Station

selection of tarts + macarons + brownies +
tiramisu
\$30pp

Oyster Bar

Sydney rock oysters [A] + mignonette
\$40pp

Prawns & Oyster Bar

Yamba prawns [A] + Sydney rock oysters [A] +
mignonette
\$60pp

Deluxe Seafood Station

Morton Bay bug [A] + lobster [A] + prawns [A] +
Sydney rock oysters [A] + mignonette + lemon
\$95pp



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PARTY STARTING PACKAGES

(Sample Menus – all pricing per person)



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THE QTIE SIP

SPARKLING

Zilzie BTW Cuvee Blanc Sparkling,
SE Australia

WHITE

Zilzie BTW Sauvignon Blanc
SE Australia

Zilzie BTW Chardonnay
SE Australia

RED

Zilzie BTW Pinot Noir
SE Australia

Zilzie BTW Shiraz
SE Australia

BEER

Selection of Local & International
Tap Beers

NON-ALCOHOLIC

Assorted Soft Drink and Juice
Still & Sparkling Water

2 HOURS \$42PP

3 HOURS \$52PP

4 HOURS \$62PP

ADD ROSÉ TO THE PARTY:

\$8 per person, per hour

THE EXTRA QTIE SIP

SPARKLING

Oxford Landing Brut Cuvee Sparkling,
SA

WHITE

Mount Riley Sauvignon Blanc
Marlborough, NZ

Grant Burge Benchmark Pinot Grigio
SA

RED

Hesketh 'Unfinished Business' Pinot
Noir, Limestone Coast SA

Grant Burge Benchmark Shiraz
SA

BEER

Selection of Local & International
Tap Beer

NON-ALCOHOLIC

Assorted Soft Drink and Juice
Still & Sparkling Water

2 HOURS \$55PP

3 HOURS \$65PP

4 HOURS \$75PP

ADD ROSÉ TO THE PARTY:

\$8 per person, per hour

THE MOST EXTRA QTIE SIP

SPARKLING

NV Dal Zotto 'Pucino' Prosecco,
King Valley VIC

WHITE

Lambrook Seed Pinot Gris
Adelaide Hills SA

Amelia Park Trellis Chardonnay,
Margaret River WA

RED

Lambrook Seed Pinot Noir
Adelaide Hills SA

Sister's Run Old Testament Cabernet
Sauvignon, Coonawarra SA

BEER

Selection of Local & International
Tap Beer

NON-ALCOHOLIC

Assorted Soft Drink and Juice
Still & Sparkling Water

2 HOURS \$62PP

3 HOURS \$72PP

4 HOURS \$82PP

ADD ROSÉ TO THE PARTY:

\$8 per person, per hour



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PARTY A LITTLE HARDER

(Sample Menus – all pricing per person)

The following spirit packages are available in addition to a beverage package

BASIC SPIRITS UPGRADE

Ketel One Vodka
Bulldog Gin
Johnnie Walker Black
Bulleit Bourbon
Bacardi Ora
Bacardi Blanca
Espolòn Tequila

2 HOURS \$30PP
3 HOURS \$40PP

PREMIUM SPIRITS UPGRADE

Tanqueray Gin
Belvedere Vodka
Glenmorangie Original
Maker's Mark Bourbon
Appleton Signature Blend
Batanga Tequila

2 HOURS \$38PP
3 HOURS \$47PP

LOW & NO QTIE SIP

LYRE'S COCKTAILS

Lyre's Pink Gin Spritz
Lyre's Amaretti Smash
Lyre's Pina Colada
Lyre's Apple Mojito

HEAPS NORMAL BREWERY

Quiet XPA
Recreation Pale Ale

SOFT DRINKS

Still & Sparkling Mineral Water

Coca Cola, Coke Zero, Sprite,
Ginger Beer, Dry Ginger Ale,

PREMIUM MIXERS

StrangeLove Tonic and Sodas

2 HOURS \$30PP
3 HOURS \$36PP
4 HOURS \$42PP



STAY A WHILE

We're giving you a little decadence.
Touches of drama, texture and curious
quirks.

Rooms of grand design dripping in all
the indulgent extras. Signature QT
Dreambeds and bathroom with
affluent style.

A room with comfort and services for
all kinds of stays. Spaces for work,
entertainment and regal lazing.
Embrace the magic moment of this
glistening harbour city and let your
sumptuous accommodation sweep you
away.



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@QTNewcastle #QTLife